



“Nordic” style yogurt- Finnish- Villi instructions

You will need:

- One litre of room temperature milk (Pasteurized).
- A packet of Cheese-Yogurt-Makings “Nordic” yogurt culture.
- A container and a whisk.

Step one:

Add half the room temperature milk to a clean sterilised container.

Step two:

For each litre of milk add one (0.25g) scoop of culture to the container and mix thoroughly.

Step three:

Add the remaining milk and mix once more to thoroughly combine.

Step four:

leave at room temperature to ferment for 8 to 12 hours till desired consistency and taste is achieved.

Then place in the fridge in an air tight container